

# Three Michelin Stars

## ULTIMATE RECOGNITION FOR THE SIGNATURE RESTAURANT OF LA RÉSERVE PARIS

*Reaching for the moon is quite an art, as indeed is earning three Michelin stars in nine years of existence... It's been an incredible journey for Le Gabriel, the signature restaurant of the most intimate Parisian palace hotel. These three legendary stars set the crowning touch to unrelenting ambition, rewarding the talent of Jérôme Bancet, Executive Chef of La Réserve Paris.*

Jérôme Bancet has succeeded in ushering the gourmet restaurant of La Réserve Paris into the prestigious circle of the world's finest culinary establishments. Michel Reybier, the owner of La Réserve Paris, trusted him right from the 2015 opening of the Parisian palace hotel and provided this discreet, determined chef with the means to earn these three stars through a rigorous, daring approach. His technical mastery has now reached remarkable maturity, expressed through cuisine characterized by its creative and distinctive high-precision cuisine. It is above all a culinary approach brimming with emotions, his unmistakable true signature touch.

*"It's a wonderful moment to be awarded these three stars, the culmination of a vital quest. I would like to thank Michel Reybier, who has trusted me since the opening and with whom we share the same vision of cuisine. I also wish to express my gratitude to my wonderful team members who daily strive to excel and without whom this ascent would have been impossible. I appreciate the value of this honor and am proud of having reached this degree of excellence within the realm of French gastronomy."*

JÉRÔME BANCET

la réserve  
HOTEL AND SPA  
PARIS

## A CERTAIN VISION OF EXCELLENCE

“We wanted this establishment to be all about excellence, serving a clientele that must be able to come and visit us every day and find the exceptional. I chose Jérôme Bancel right from the hotel opening in 2015. It is with an unmistakable talent that Jérôme and his team rose to the challenge”, said Michel Reybier, owner of La Réserve Paris.



### VALUES OF AUTHENTICITY AND SIMPLICITY

A true technical virtuoso, Jérôme Bancel can now emancipate from this aspect and allow himself to continue pushing boundaries and moving to the next level: concentrated tastes, carefully controlled acidity, deep flavors and subtle compositions... The chef thus gives free rein to his inspiration, roaming from his native Brittany to Japan, which had a profound influence on him, as well as Turkey, where he discovered the art of cooking with limestone – a technique he has now made his own. His "Escalaes", "Virée" and "Périples" menus reflect his culinary identity through clever, high-impact dishes featuring meticulous precision.

### ABOUT LA RÉSERVE PARIS - HOTEL AND SPA

As a private, yet urban house of a special kind, the hotel is discreetly located on a street parallel to the Champs-Élysées and is the epitome of 19<sup>th</sup> century Parisian elegance. Spacious, light-flooded rooms wherever you look. Wonderful marble fireplaces and ceilings in traditional décor exude their own charm. 15 rooms and 25 suites. La Réserve Paris is also home to Le Gabriel restaurant, executed by the three Michelin-starred Chef Jérôme Bancel and harbors a stunning and intimate Nescens spa with a 16-meter indoor pool, Nescens treatments and a fitness studio. All design by the world-famous designer Jacques Garcia.  
[www.lareserve-paris.com](http://www.lareserve-paris.com)

### ABOUT MICHEL REYBIER HOSPITALITY

For more than 20 years, Michel Reybier has been blazing the trail for a singular, highly contemporary vision of luxury and hospitality.

Each of the Michel Reybier Hospitality destinations upholds his cherished values of excellence, authenticity and simplicity.

Whether in a hotel, a villa or a private apartment, in the mountains or by the sea, in the countryside, in the heart of the vineyards or in the city... A sole requirement: namely exceptional places that throb with a distinctive emotion. A sole ambition: to share a refined art of living, dedicated above all else to our guests' well-being and pleasure.

This holistic approach is based on unforgettable experiences, where sport, food, wellness and passion form an inseparable whole. This approach is supported by the medical expertise of Nescens, whose ultimate goal is to ensure people live better, healthier lives for as long as possible. The promise of instilling meaning into each and every moment

[www.michelreybierhospitality.com](http://www.michelreybierhospitality.com)



RESTAURANT LE GABRIEL · LA RÉSERVE PARIS HOTEL AND SPA

Lunch from 12.30pm to 2.30pm · Dinner from 7.30pm to 9.30pm · Closed on Saturday and Sunday

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